

SPINACH SALAD WITH APPLES AND EGGS

Enjoy a simply delicious spinach salad with hard-boiled eggs, apples, and dried figs.

Preparation time: 45 minutes

Serves: 4

INGREDIENTS:

- 4 large eggs
- 2 apples
- 8 cups fresh spinach
- 1 cup dried figs (about 16 figs or one 7-oz pkg)
- 1 cup whole-grain croutons
- ½ cup light honey mustard or poppy seed dressing



DIRECTIONS:

- 1. To hard-boil eggs:
 - Place eggs in saucepan large enough to hold them in a single layer.
 - · Add cold water to cover eggs by 1 inch.
 - · Heat over high heat just to boiling.
 - · Remove from heat and cover.
 - Let eggs stand in hot water about 12 minutes.
 - Drain and fill pan with cold water; let sit 10-15 minutes.
 - Peel and slice. (If making ahead, refrigerate cooked unpeeled eggs.)
- 2. Prepare other ingredients while eggs are cooking and cooling.
- 3. Wash, slice, and core apples.
- 4. Cut apples and dried figs into bite-size chunks.
- 5. Wash and drain spinach.
- 6. To plate, divide ingredients evenly among four plates, top spinach with apples, eggs, dried figs, and croutons. Drizzle with dressing.

Food Group Amounts Dairy - 1¼ cups Vegetables 1 cup Grains ½ oz Protein 1 oz

Amount Per So Calories 360					
Calories 360		Amount Per Serving			
Calories 360		Calories from Fat 100			
	%Daily Value*				
Total Fat 11g			17%		
Saturated Fat 2	g		10%		
Trans Fat 0g					
Cholesterol 185mg			62%		
Sodium 560mg)		23%		
Total Carbohydrate 59g 20%					
Dietary Fiber 10)g		40 %		
Sugars 33g					
Protein 9g					
Vitamin A 40% •		Vitamin C 20%			
Calcium 15%			Iron 20%		
* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500					
	Less than		80g		
	Less than		25g		
	Less than	_	_		
	Less than	_	_		
Total Carb Dietary Fiber		300g 25g	3/5g 30g		

Serving Suggestions:

Serve with 8 oz of 100% grape juice and ½ cup vanilla or lemon low-fat yogurt.

Recipe Submitted by Produce For Better Health Foundation



